

Tandoori Breads

Naan Fine flour.	\$3.90
Garlic Naan Fine flour with a touch of fresh garlic.	\$4.50
Keema Naan From fine flour, stuffed with spiced minced meat.	\$4.90
Paneer Naan Stuffed with cottage cheese, onions and spices.	\$4.90
Naan Kashmiri Stuffed with sultanas and spices.	\$4.90
Roti From wholemeal flour.	\$3.50
Paratha Wholemeal layered buttered bread.	\$4.20
Aloo Kulcha Plain flour with a touch of butter. Stuffed with onions, spices, herbs and potato.	\$4.90
Cheese and Tikka Nan Fine flour bread stuffed with cheese, chicken & spices	\$5.50

Biryani (Rice)

Lamb Biryani ★★ Fried rice cooked with lamb.	\$17.90
Chicken Biryani ★★ Fried rice cooked with chicken.	\$18.90
Prawn Biryani ★★ Fried rice cooked with prawns	\$18.90
Vegetable Biryani ★★ Fried rice cooked with vegetables.	\$14.90

Pilau

Kashmiri Pilau ★ Fried rice mixed with dried fruit and nuts.	\$8.90
Peas Pilau ★ Fried rice, mixed green peas and very mild spices.	\$8.90

Saffron Rice

1st grade Basmati Steamed Rice with a splash of Saffron. (Per container)	\$2.70
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Side Dishes

SIDE DISHES \$2.30 each
Sweet Mango Chutney • Lime Pickle • Mango Pickle Chilli Pickle • Raita • Banana Coconut • Spiced Onion, tomato

Side Dish Platter

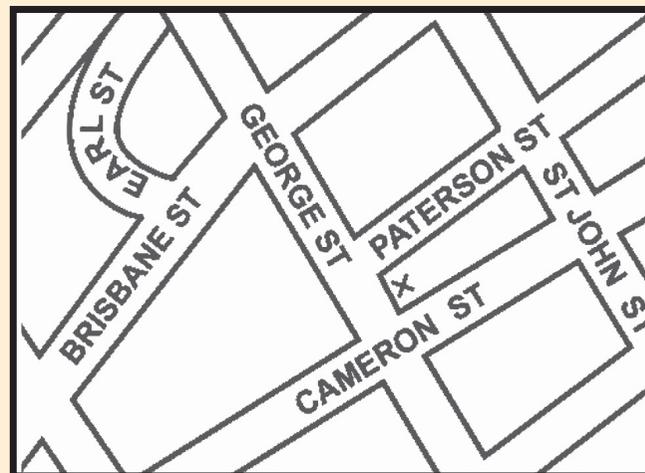
A combination of 4 side dishes ★	7.90
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Papadam

\$3.00 (4 pieces)

Desserts

Pistachio Kulfi Our traditional Indian home made ice cream flavoured with pistachios.	\$6.90
Mango Kulfi Our traditional Indian home made ice cream flavoured with mango, and saffron.	\$6.90
Gulab Jamun Dumpling filled with cottage cheese and saffron, fried and served in honey syrup	\$5.90
Banana Split	\$7.90



Indian Empire Restaurant

**64 George Street
Launceston Tas 7250
Phone: (03) 6331 2500
www.indianempire.com.au**

Fully Licensed

DINNER

7 nights, 5.00 pm onward

- Authentic Indian Restaurant
 - Fast Take Away service
 - Catering Service
 - Halal food also available
 - Vegan and gluten free meals are available
- 10% Surcharge will be apply on Public Holiday
WE ACCEPT CREDIT CARDS AND EFTPOS
Prices may change without notice.

TAKE AWAY MENU

Starters

Mango Lassi	\$5.50
This cool and creamy drink of churned yoghurt is rural Punjab's favourite appetiser. Served with mango flavour.	
Fresh Lime Drink	\$4.50
A refreshing chilled lime drink. India's favourite drink.	
Soft Aerated Drinks	\$3.50

Entrees

Vegetable Samosa ☆ (2 pcs)	\$6.90
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried. Served with home made fresh mint chutney.	
Vegetable Pakora ☆	\$6.90
Assorted vegetables dipped in a special batter and crisp fried.	
Keema Samosa ☆ (2 pcs)	\$6.90
Mince meat spices and herbs shaped in a triangle.	
Cheese Pakora ☆	\$8.50
Cottage cheese dipped in a special batter, crisp fried and served with mint sauce.	
Prawn Pakora ☆	\$10.90
Prawns dipped in special batter, crisp fried and served with mint sauce.	
Onion Bhaji ☆	\$7.50
Onion rings dipped in special batter and spices, crisp fried.	
Indian Empire Vegetable Platter (for 2 people) ☆ or ☆☆	\$15.90
Combination of a few of the above dishes	

Tandoori Entrees on Sizzler

Murg Malai Tikka ☆	\$10.90
Boneless cubes of chicken marinated in spices and aromatic herbs, skewered and broiled in the tandoori	
Chicken Tikka ☆	\$10.90
Boneless cubes of chicken marinated overnight and roasted to perfection.	
Ram Puri Seekh Kebab ☆☆	\$10.90
Finely minced lamb blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.	
Pork Drake ☆☆	\$10.90
A delicacy exclusive to Indian Empire - barbeque pork with special ginger flavour.	
Indian Empire Special Platter (for 2 people) ☆ or ☆☆	\$19.90
Combination of a few of the above dishes	

Main Courses

CHICKEN

Tandoori Chicken (on the bone) ☆ or ☆ ☆Half (2 pieces) \$13.90 • Full (4 pieces)	\$20.90
Skewered chicken marinated in traditional yoghurt and spices.	
Butter Chicken ☆	\$18.90
Boneless chicken morsels cooked in a rich creamy sauce.	
Chicken Tikka Masala ☆☆	\$18.90
Chef's special preparation.	
Mango Chicken ☆	\$18.90
Boneless chicken in a rich mango sauce.	
Chilli Chicken ☆☆☆	\$18.90
Boneless chicken pieces prepared in a red chilli with assorted spices	
Chicken Vindaloo ☆☆☆☆	\$18.90
Very hot. A special Goan style cooked in Chef's special dynamite sauce.	
Chicken Korma ☆	\$18.90
A king's favourite - boneless chicken prepared in creamy almond and nut gravy.	
Chicken Chennai ☆☆☆	\$18.90
Boneless chicken with coconut, cooked with assorted spices.	
Chicken Sagh ☆☆☆	\$18.90
Boneless chicken with spinach, cooked with assorted spices.	
Chicken Curry ☆☆☆	\$18.90
A popular presentation of chicken curry from North India with rich gravy used to finish the pot roast.	
Chicken Jalfrezi ☆☆☆	\$18.90
Boneless chicken pieces cooked with pieces cooked with capsicum and assorted spices	

LAMB

Rogan Josh ☆☆☆	\$19.90
A popular lamb curry from North India. Rich gravy used to finish the pot roast.	
Lamb Korma ☆	\$19.90
An aromatic blend of lamb with yoghurt and cashew nuts.	
Ghosht Palak ☆☆☆	\$19.90
Mildly spiced lamb cooked with pureed spinach.	
Kadai Ghosht ☆☆☆ Chef's special.	\$19.90
Lamb do Piazza ☆☆☆	\$19.90
Delicious lamb served without the fat, with fried onions.	
Lamb Chilli Fry ☆☆☆	\$19.90
Chunky pieces of baby lamb prepared with dry red chillies.	
Lamb Madras ☆☆☆	\$19.90
Medium to hot curry in coconut sauce.	

☆	Mild
☆☆	Medium
☆☆☆	Medium/Hot
☆☆☆☆	Hot

ALL PRICES INCLUDE GST

BEEF

Beef Vindaloo ☆☆☆☆	\$18.90
Very hot - a typical Goanese style, cooked in Chef's special dynamite sauce.	
Beef Madras ☆☆☆	\$18.90
Hot, spicy curry. Coconut flavoured.	
Beef Korma ☆	\$18.90
Beef cooked in mild cream and crushed cashew nut spiced sauce.	
Bombay Beef ☆☆☆	\$18.90
Medium hot beef curry with fresh potatoes.	
Bhunna Beef ☆☆☆	\$18.90
Beef cooked with capsicum & onion and with hot Chili Sauce	

SEAFOOD

Malabar Jhinga Curry ☆☆☆	\$20.90
Prawns simmered in sharp coconut-based gravy. Spiced with coriander, capsicum, fenugreek and mustard seeds.	
Butter Prawn ☆	\$20.90
Prawns cooked in a rich creamy sauce.	
Prawn Masala ☆☆☆ Chef's special.	\$20.90
Prawn Vindaloo ☆☆☆☆	\$20.90
Prawns specially prepared in Chef's dynamite sauce.	
Prawn Maharajah ☆☆☆	\$20.90
Specially prepared in herbs, spices and fruit.	
Fish Masala ☆☆☆	\$20.90
Fish fillets cooked in onion gravy with spices.	
Goan Fish Curry ☆☆☆	\$20.90
Fish fillets cooked in mustard seed and spicy onion, tomato sauce and coconut cream.	
Fish Kashmiri ☆	\$20.90
Mildly spiced with a touch of fennel and dry fruit.	

VEGETARIAN DELIGHTS

Vegetable Korma ☆	\$15.90
Mild mixed vegetable curry prepared in cashew nut gravy.	
Sagh Panir ☆☆☆	\$16.90
A puree of spinach cooked with cottage cheese and flavoured with spices and fresh cream.	
Dal Makhni ☆☆☆	\$14.90
Lentils simmered overnight on a slow fire and tempered with onions, ginger, garlic and tomatoes.	
Shahi Panir ☆☆☆	\$16.90
Cottage cheese cooked in a smooth cream and tomato sauce	
Malai Kofta ☆	\$15.90
Mashed potatoes and cheese balls, deep fried and cooked in smooth creamy tomato sauce.	
Aloo Palak ☆☆☆	\$15.90
Mildly spiced potatoes cooked with pureed spinach.	
Vegetable Jaipuri ☆☆☆	\$15.90
Spicy assorted vegetables. Chef's special recipe.	
Aloo Mattar Tomatar ☆☆☆	\$15.90
Peas, potatoes and tomatoes cooked in a smooth onion-based curry.	
Vegetable Vindaloo ☆☆☆☆	\$15.90
Special Goan style cooked in Chef's dynamite sauce.	
Mattar Panir ☆	\$16.90

Green peas and cottage cheese in mild herbs and spices.